LISTING OF CLAIMS:

1. (Previously presented) A multilayer tube for transferring a smoke-curing liquid to food, the multilayer tube comprising:

an innermost layer comprising a polyamide resin and a crosslinked polyvinylpyrrolidone, and

an outer layer arranged on the innermost layer,

wherein the crosslinked polyvinylpyrrolidone is present in the innermost layer in a proportion of about 1 to about 50% by weight, relative to content of the polyamide resin, and a smoke-curing liquid is applied to the innermost layer.

- 2. (Previously presented) The multilayer tube for transferring a smoke-curing liquid to food according to claim 1, the tube having at least three layers.
- 3. (Previously presented) The multilayer tube for transferring a smoke-curing liquid to food according to claim 1, wherein the tube has been subjected to a corona discharge.

4-5. (Canceled)

6. (Previously presented) The multilayer tube for transferring a smoke-curing liquid to food according to claim 1, wherein the tube has at least one vapor barrier layer as the outer layer for the innermost layer.

- 7. (Previously presented) The multilayer tube for transferring a smoke-curing liquid to food according to claim 1, wherein the tube has at least one oxygen barrier layer as the outer layer for the innermost layer.
- 8. (Previously presented) The multilayer tube for transferring a smoke-curing liquid to food according to claim 1, wherein the outer layer has at least one vapor barrier layer and at least one oxygen barrier layer as outer layers over the innermost layer.
- 9. (Currently Amended) The multilayer tube for transferring a smoke-curing liquid to food according to claim 8, wherein the innermost layer, the at least one oxygen barrier layer and the at least one oxygen barrier layer are disposed in this order.
- 10. (Previously presented) The multilayer tube for transferring a smoke-curing liquid to food according to claim 8, wherein the vapor barrier layer comprises an olefin-based polymer and the oxygen barrier layer comprises a polyamide resin.
- 11. (Currently Amended) The multilayer tube for transferring a smoke-curing liquid to food according to claim 8, wherein the innermost layer A comprises a polyamide resin and a crosslinked polyvinylpyrrolidone, the vapor barrier layer B, B1B, B1 or B2 comprises an olefin-based polymer, the layers B1 and B2 comprising a different olefin-based polymer, and the oxygen barrier layer C comprises a polyamide resin, these layers being disposed in the following order:

A/B/C,

 $A/B_1/B_2/C$,

 $A/B_1/B_2/B_1/C$,

 $A/B_1/C/B_1/C$, or

A/C/B/C.

- 12. (Previously presented) A packaged food product, wherein a food product is packaged in the multilayer tube for transferring a smoke-curing liquid to food of claim 1.
- 13. (Previously presented) A method for producing a smoked food product comprising: packaging a food product into the multilayer tube for transferring a smoke-curing liquid to food of claim 1; and

heating the food product packaged in the multilayer tube.